

Recipe for Fairy Cakes

Makes 24 mini cakes or 12 larger ones.

For mini fairy cakes you will need 2, 12 hole tartlet tins which you will insert with fairy cake frills. I always think the florally decorated ones make for a pretty cake. For larger cakes use a 12-hole bun tin (these are 6 1/2 cm at the rim and 2cm deep). Of course you can just butter the base and sides of the holes before filling with the mixture if you don't wish to use cake frills.

125g / 4 1/2 oz softened butter

125g / 4 1/2 oz caster or Demerara sugar

2 fresh free-range eggs, lightly beaten

1 tsp of the finest quality vanilla extract

125g / 4 1/2 oz self-raising flour

2 tbsp milk

Icing & Cherries and/or iced flowers or multi-coloured sprinkles or silver balls for the topping and to decorate.

Preheat the oven to 190C/375F/Gas mark 5. Either butter the tin or place the cake frills in the holes. In a mixing bowl beat the butter and sugar until pale and fluffy. You can use an electric whisk or a wooden spoon.

Add the beaten egg, a little at a time, whisking to incorporate, and then beat in the vanilla essence.

Sift in half of the flour and fold into the mixture. Add the milk and the rest of the flour and fold until well combined.

Spoon into the tin and bake for 12 minutes or until risen and golden on top. Allow to cool for ten minutes on a rack

The final stage....

Cover the cooled cakes with white icing (either Royal or butter icing) and decorate with cherries and/or iced flowers or sugar strands. Alternatively add 2 tablespoons of good quality cocoa powder to your cake mix and add cocoa powder to your icing and decorate with little pieces of Cadbury's flake and chocolate sugar strands or a dusting of Cadbury's Chocolate Powder.

Of course you don't have to use Cadbury's powder as there are plenty of good quality cocoa and chocolate powders on the market such as Green and Blacks, but there is something about a Cadbury's flake on a cake that makes that cake irresistible.



Depending on how many guests you have invited, a Victoria Sandwich might also be served on a separate plate, and for extra indulgence slices could be served with crème fraiche or double cream.